

## Straw Lumber.

There can be no question that straw lumber is admirably adapted to many uses of finishing, work-benches, table and counter tops, fine doors, and ornamental work; and we are assured that it can be produced and sold in competition with the finer grades of pine or in competition with wide walnut, at about one-half the price of the latter. The standard manufacture is in widths of thirty-two inches, a length of twelve feet, and a thickness corresponding to that of surfaced boards. These dimensions may be varied to suit such orders as may be given, and embrace any width, length or thickness. Unlike lumber, however, narrow widths are the most costly. The straw lumber may be ripped with the hand-saw or the buzz-saw; may be run through the sticker for the manufacture of moldings, and takes a nail or screw about as well as oak. It may be finished with varnish or with paint, and is susceptible to a high polish. It is practically water and fire-proof, being manufactured under 500 degrees of heat, and we are assured has been boiled for some hours without any apparent change of structure. Its tensile strength is greater than that of walnut or oak, and its weight about one-fifth greater than the former when dry. It is made from any kind of straw, including hemp and flax fiber—in fact from any material that will make pulp—and a ton of straw will produce 1,000 feet of boards. The pulp is rolled into thin sheets, a number of which, corresponding with the thickness of the lumber desired, are placed together with a peculiar cement, which is claimed to be water-proof, and are then rolled under a pressure sufficient to amalgamate them into a solid mass, which may be worked with a plane if desired.

When it is remembered that it takes one hundred years to grow a tree to maturity, suiting it to commercial purposes—and a tree producing 62-inch lumber will require fully twice that time—while 20,000 feet per acre is a large yield under the most favorable circumstances, it will at once be realized that where 3,000 feet can be taken from an acre of ground for an indefinite number of years, the process which enables such a result to be accomplished, and which will yield a really valuable lumber, is one of vast importance. We look for valuable results in the future in the manufacture of lumber from what is practically a waste material, but which will be produced in endless quantities so long as the United States maintains its character as a grain-producing country.—*American Architect.*

## Rats in Mines.

Old miners have a great respect for the rats of the lower levels. They neither kill the rats nor suffer them to be killed by green hands. In the first place, were there no other reason, a dead rat left underground would scent up a whole level, and in the second place, the living rat is devoted as well as scraps of meat or fragments of other food left in the mines, which would by their decay, vitiate the air, generally hot and unpleasant at best. Rats also give warning when a cave is about to occur. They feel the pressure of the settling ground, even before the cracking of timbers is heard, and come forth upon the floor and scamper uneasily about by scores. For these and other reasons the miners have a friendly feeling toward the rats, feeding and protecting them. In nearly every mine the men have one or more of the little animals as pets, and these are quite tame, coming out of their holes to be fed at lunch time.

When rats come into a new drift or crosscut it is considered a good sign—is thought to mean that the mine will strike ore. The other day when the men were at work on the face of a new crosscut on the 2,700 level of the Sierra Nevada mine, a rat came in to them, traveling along the line of the compressed-air pipe. When the little rodent was seen some of the new hands wanted to kill it, but the old miners would not allow it to be hurt. They said it would bring luck to the crosscut. So they fixed up in the roof of the drift a box as a house for the rat, and placed food near at hand in order that it might find its new quarters profitable as well as comfortable. There is much talk among the miners about the coming of this rat, and the men in the new crosscut are very proud of it, and have high hopes on account of its presence. Woe unto the man who shall intentionally kill that Sierra Nevada rat!—*Virginia City (Nev.) Enterprise.*

## The Destructive Custom of the Bannack Tribe.

A Bannack Indian boy, about twelve years of age, met with a horrible death at the flouring mill at Fort Hall Indian Agency, Idaho Territory, last Tuesday. The boy was killed around the mill at the time, and happened to get in the machinery, and was badly crushed and mangled before he could be taken from the gearing. He died soon afterward. It is the custom of Indians to burn or destroy all things connected with the death of one of their tribe. For instance, if one meets a killed, and if from disease an Indian dies in a wigwag or lodge, it is burned. The mill in which this accident occurred was built by the Government at a cost of \$7,000 or \$8,000, and was worth that amount of money. Between six and seven o'clock on the morning of the 8th this mill was discovered to be on fire, and was soon entirely consumed, with a large amount of wheat and flour belonging to the Indians. This grain and flour was worth from \$2,000 to \$3,000. At the agency there are two tribes of Indians, the Bannacks and Shoshones, and the grain and flour belonged mostly to the latter. From the well-known practice of Indians, which they consider a religious duty, to avenge the death of one of their tribe by a fire or killing, it was natural to place the destruction of the mill in the hands of the Bannacks, and the Shoshones losing their property has caused a strong feeling between the two tribes. It is not appreciated that this may lead to any serious trouble between the Indians, and yet it may possibly do so.—*Salt Lake Tribune.*

Some people object to the practice of feeding water to a dog who is not smiling down the hills with gold?—*Boston Courier.*

## 1883.

JANUARY.							JULY.						
S.	M.	T.	W.	T.	F.	S.	S.	M.	T.	W.	T.	F.	S.
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21
22	23	24	25	26	27	28	22	23	24	25	26	27	28
29	30	31	—	—	—	—	29	30	31	—	—	—	—
—	—	—	—	—	—	—	—	—	—	—	—	—	—
FEBRUARY.							AUGUST.						
S.	M.	T.	W.	T.	F.	S.	S.	M.	T.	W.	T.	F.	S.
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21
22	23	24	25	26	27	28	22	23	24	25	26	27	28
29	30	31	—	—	—	—	29	30	31	—	—	—	—
—	—	—	—	—	—	—	—	—	—	—	—	—	—
MARCH.							SEPTEMBER.						
S.	M.	T.	W.	T.	F.	S.	S.	M.	T.	W.	T.	F.	S.
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21
22	23	24	25	26	27	28	22	23	24	25	26	27	28
29	30	31	—	—	—	—	29	30	31	—	—	—	—
—	—	—	—	—	—	—	—	—	—	—	—	—	—
APRIL.							OCTOBER.						
S.	M.	T.	W.	T.	F.	S.	S.	M.	T.	W.	T.	F.	S.
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21
22	23	24	25	26	27	28	22	23	24	25	26	27	28
29	30	31	—	—	—	—	29	30	31	—	—	—	—
—	—	—	—	—	—	—	—	—	—	—	—	—	—
MAY.							NOVEMBER.						
S.	M.	T.	W.	T.	F.	S.	S.	M.	T.	W.	T.	F.	S.
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21
22	23	24	25	26	27	28	22	23	24	25	26	27	28
29	30	31	—	—	—	—	29	30	31	—	—	—	—
—	—	—	—	—	—	—	—	—	—	—	—	—	—
JUNE.							DECEMBER.						
S.	M.	T.	W.	T.	F.	S.	S.	M.	T.	W.	T.	F.	S.
1	2	3	4	5	6	7	1	2	3	4	5	6	7
8	9	10	11	12	13	14	8	9	10	11	12	13	14
15	16	17	18	19	20	21	15	16	17	18	19	20	21
22	23	24	25	26	27	28	22	23	24	25	26	27	28
29	30	31	—	—	—	—	29	30	31	—	—	—	—
—	—	—	—	—	—	—	—	—	—	—	—	—	—

## HOME AND FARM.

—Lard: To keep through hot weather, lard must be well cooked. That is the main thing. Be careful not to scorch it. If you have the facilities, rendering by steam is by far the best method.—*Detroit Post.*

—For a general-purpose fowl for farmers, the Plymouth Rock is probably the best. They are good layers through the year and the young chickens are unusually hardy, being the only variety of which a late-hatched setting in the fall is not rather a misfortune.—*Iowa State Register.*

—Boiling water should not be used for scalding hogs. An old butcher says its temperature should be from 180 to 200 degrees. If the hogs are small and clean, the former temperature is sufficient. If they are large and dirty and have ice on their bristles, the latter temperature is required.

—It is very important that farm horses be trained to be good walkers. A very fast gait can be obtained if proper means are taken. Next to strength, speed is wanted in draught horses. There is no need that teams should crawl along the road or in the furrow at the snail's pace, which is so common. Fast or slow walking is a matter of habit.

—The *Mirror and Farmer* gives the following recipe for the cure of caked bag in milk cows: "Tincture of ammonia, four ounces; tincture of acetone, one ounce; oil glycerine, one ounce. Mix and bathe the bag two or three times daily, rub it in well with your hand; give internally a teaspoonful of the mixture three times a day. Do not feed any grain to the cow."

—Russe Cream: One-half a box of gelatine soaked in a little water one-half hour; one quart of milk, one cup of sugar, four eggs. Mix sugar, milk, yolks of eggs and gelatine together; put in a pan, set in a kettle of water and boil twenty minutes. Beat the whites of the eggs stiff and stir into the mixture after taking it off the fire. Flavor with vanilla and pour into molds. Serve with sugar and cream or custard.—*Boston Transcript.*

—Curing Mutton: Mix one pint of sugar, one pint of salt and about a pint of saltpetre together. Take the quarters of the sheep and rub them thoroughly with the hand at each time, turning away the liquor which flows from the meat. This should be continued for ten days. Then smoke like pork hams. They will be found to be as good as venison.

—Throughout this section of country the custom of planting more corn than could be properly tended proved palpably disastrous during the recent corn season. "The season was very unfavorable, and in consequence corn required special care, and as a result the farmer who planted twenty acres of corn and worked it well has reasonable returns, while those who planted thirty-five to fifty acres, in some instances did not raise fifty bushels of corn on the entire field.—*Nebraska Farmer.*

—When a man is hired for the year, he is entitled to every legal holiday excepting that he must do the necessary work of feeding and caring for the stock, as on Sundays; but he need not do any field work; nor can any deduction be made for those days. When a man is hired by the month it is the same. When he is hired by the day he is paid only for the time he works. As regards a man hired by the year, he is expected to over-when it is necessary, and as an off-set, loses no time in bad weather and holidays.—*Clipper.*

—Paste with Suet: Roll half a pound of the best suet, with very little lard, in several minutes, removing all the skin and fibers that appear when rolling; the suet will be a pure and sweet, shortening, looking like butter; of the suet may be chopped fine and the fibers removed. Rub the suet into a pound of flour, add a teaspoonful of salt, and mix it with a half a pint of ice-water; roll out for the plates and put on a little butter in flakes, rolling it in as usual. Some cooks add a little baking powder.

## Bacteria.

Bacteria have their name from their rod-like shape. They are vegetation so minute as to be visible only by the aid of powerful microscopes. They multiply by division, each rod separating into two parts. Then each part speedily becomes a complete whole, but soon divides into two parts.

It will be seen that countless numbers must result. The view has been extensively adopted that these microscopic vegetations are the actual poison that produces most infectious diseases. Prof. Lionel Beale, F. R. S., knighted for his attainments in microscopy and medicine, is not prepared to accept this. We present a condensed statement of his views.

The tongue is constantly covered by whole flocks of bacteria. Millions pass into the stomach whenever we swallow. It is the same with all animals. Every vegetable and fruit and leaf also contains countless numbers. So does the air we breathe and the water we drink. All disintegration and decay facilitates the growth of this minute vegetation.

It is certain now, that bacteria in large quantities are constantly passing into the alimentary canal of men and animals without doing harm. There is probably not a part of the body of any one of us, one-quarter of an inch in diameter, where their germs are not present. So small are they that they pass freely into the substance of every organ. They exist within us, even in the blood, without disturbing us in any way.

Disease their numbers are vastly increased. "I have seen every part of the stomach, the small and large intestines, filled with curdled milk, when, when placed under the microscope, seemed to be almost composed of bacteria. But this probably did not originate the disorder, but resulted from the prior diseased state of the secretions. It is still an open question whether infectious diseases originate from special kind of death-carrying bacteria; or from particles wholly independent of all such organisms. Though some evidence has been adduced in favor of the first hypothesis, many new facts must be discovered before the problem is solved.—*Youth's Companion.*

—A Pennsylvania man bought two pounds of dynamite to go trout fishing with the other day, and as he thawed it on the stove it went off, tore his house to pieces, scared the neighbors into convulsions and seriously injured his family. The man himself escaped without a scratch. That's always the way. The right man never gets hurt. The fool who points the empty gun always stands at the safe end of it, and this man who thawed the nitro-glycerine went out of the house and left his family to watch it.—*Burdette.*

—An ingenious swindle which the exchanges mention is thus conducted: A little girl accuses a man in the street and demands that he return to her the bill which she has just asked him to change. Though she has given no such bill she begins to cry, calls loudly for her money, excites the sympathy of the gathered crowd, and really forces the man to give her a bill as large as the one she claims to have given him. What happens when a penniless man is thus accosted is not yet on record.

—After one black deer had killed another in combat near Petersburg, Va., he was unable to free himself, owing to a locking of horns. For days he dragged his dead foe about with him, and when discovered was so weak and emaciated that his slaughter was an act of mercy.

THE RICHMOND (Va.) State writes: Ex-Mayor J. A. Gentry, Manchester, this State, was cured of rheumatism by St. Jacobs Oil.

The weight of wealth—1,800 pounds to the ton.—*Boston Commercial Bulletin.*

We know from experience St. Jacobs Oil will cure rheumatism.—*Peoria (Ill.) Peorian.*

PERSONAL. THE VOLTAIC BROT CO., Marshall, Mich., will send Dr. Dye's Celebrated Electro-Voltaic Belts and Electric Appliances on trial for thirty days to men (young or old) who are afflicted with nervous debility, lost vitality and kindred troubles, guaranteeing speedy and complete restoration of health and manly vigor. Address as above. N. B. No risk is incurred, as thirty days' trial is allowed.

TOM THUMB is a Knight Templar. He is the shortest Knight in the world—shorter even than the night of the 21st of June.

MRS. BROWN SAYS: "Nervous or Dyspeptic Headaches cured by Dr. C. W. Benson's Colery Compound." Dr. Benson's Skin Cure consists of internal and external treatment. Removes humors of all kinds. Perfectly safe.

## THE MARKETS.

NEW YORK, Jan. 3, 1883.		ST. LOUIS.	
CATTLE—Exports.	530 @ \$7.50	COTTON—Midling.	50 @ 40 1/2
COTTON—Midling.	45 @ 70	WHEAT—No. 2 Red.	1 09 1/2 @ 1 10 1/2
WHEAT—No. 2 Red.	1 09 1/2 @ 1 10 1/2	CORN—No. 2.	1 06 1/2 @ 1 07 1/2
CORN—No. 2.	1 06 1/2 @ 1 07 1/2	OATS—Western Mixed.	43 @ 47
OATS—Western Mixed.	43 @ 47	PORK—New Mess.	18 25 @ 18 50
PORK—New Mess.	18 25 @ 18 50	ST. LOUIS.	
ST. LOUIS.		COTTON—Midling.	50 @ 94
COTTON—Midling.	50 @ 94	BEEVES—Fair to Good.	5 25 @ 5 75
BEEVES—Fair to Good.	5 25 @ 5 75	WHEAT—No. 2.	60 @ 40
WHEAT—No. 2.	60 @ 40	HOGS—Common to Select.	5 90 @ 6 20
HOGS—Common to Select.	5 90 @ 6 20	SHEEP—Fair to Choice.	3 50 @ 3 80
SHEEP—Fair to Choice.	3 50 @ 3 80	WHEAT—No. 2 Winter.	91 @ 94 1/2
WHEAT—No. 2 Winter.	91 @ 94 1/2	CORN—No. 2.	91 @ 94 1/2
CORN—No. 2.	91 @ 94 1/2	OATS—No. 2.	35 @ 36 1/2
OATS—No. 2.	35 @ 36 1/2	RYE—No. 2.	50 @ 57
RYE—No. 2.	50 @ 57	WHEAT—No. 2.	7 00 @ 10 00
WHEAT—No. 2.	7 00 @ 10 00	BROOM-CORN—Prime.	4 @ 4 1/2
BROOM-CORN—Prime.	4 @ 4 1/2	EAGS—Choice.	4 @ 4 1/2
EAGS—Choice.	4 @ 4 1/2	PORK—Clear Rib.	10 @ 12
PORK—Clear Rib.	10 @ 12	LARD—Prime Steam.	10 @ 12
LARD—Prime Steam.	10 @ 12	WOOL—Unwashed.	20 @ 24
WOOL—Unwashed.	20 @ 24	CHICAGO.	
CHICAGO.		CATTLE—Exports.	510 @ 6 00
CATTLE—Exports.	510 @ 6 00	HOGS—Good to Choice.	5 50 @ 6 50
HOGS—Good to Choice.	5 50 @ 6 50	SHEEP—Good to Choice.	3 50 @ 4 25
SHEEP—Good to Choice.	3 50 @ 4 25	WHEAT—No. 2.	50 @ 5 50
WHEAT—No. 2.	50 @ 5 50	CORN—No. 2.	92 @ 92 1/2
CORN—No. 2.	92 @ 92 1/2	OATS—No. 2.	37 @ 39
OATS—No. 2.	37 @ 39	RYE—No. 2.	32 @ 32 1/2
RYE—No. 2.	32 @ 32 1/2	PORK—New Mess.	17 00 @ 17 10
PORK—New Mess.	17 00 @ 17 10	KANSAS CITY.	
KANSAS CITY.		CATTLE—Native Steers.	4 25 @ 5 05
CATTLE—Native Steers.	4 25 @ 5 05	HOGS—Sales at.	5 80 @ 6 25
HOGS—Sales at.	5 80 @ 6 25	WHEAT—No. 2.	70 @ 70 1/2
WHEAT—No. 2.	70 @ 70 1/2	CORN—No. 2.	30 @ 30 1/2
CORN—No. 2.	30 @ 30 1/2	OATS—No. 2.	34 @ 35 1/2
OATS—No. 2.	34 @ 35 1/2	ST. LOUIS.	
ST. LOUIS.		WHEAT—No. 2.	92 @ 92 1/2
WHEAT—No. 2.	92 @ 92 1/2	CORN—No. 2.	40 @ 40 1/2
CORN—No. 2.	40 @ 40 1/2	OATS—No. 2.	37 @ 37 1/2
OATS—No. 2.	37 @ 37 1/2	RYE—No. 2.	32 @ 32 1/2
RYE—No. 2.	32 @ 32 1/2	PORK—New Mess.	17 00 @ 17 10
PORK—New Mess.	17 00 @ 17 10	CHICAGO.	
CHICAGO.		WHEAT—No. 2.	92 @ 92 1/2
WHEAT—No. 2.	92 @ 92 1/2	CORN—No. 2.	92 @ 92 1/2
CORN—No. 2.	92 @ 92 1/2	OATS—No. 2.	37 @ 39
OATS—No. 2.	37 @ 39	RYE—No. 2.	32 @ 32 1/2
RYE—No. 2.	32 @ 32 1/2	PORK—New Mess.	17 00 @ 17 10
PORK—New Mess.	17 00 @ 17 10	KANSAS CITY.	
KANSAS CITY.		CATTLE—Native Steers.	4 25 @ 5 05</